

# *Gulf Cooperation Council*

## 👉 EDICT OF GOVERNMENT 👈

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GSO 2032 (2009) (English): Tehena (Draft Standard)



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# GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع: نهائي

**GSO 5/FDS...../2009**

**TEHENA**

**Prepared by:**

Gulf technical committee for standards of food and agriculture products

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This document is a draft Gulf standard circulated for comments, it is therefore, subject to change, and may not be referred to as a Gulf standard, until approved by the Board of Directors. .

## Foreword

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No 5 "The Gulf Technical Committee for Food and Agricultural Standards Products" has prepared this Standard . The Draft Standard has been prepared by (KINGDOM OF SAUDI ARABIA )

The draft Standard has been prepared based on relevant ADMO, International and National foreign Standards and references.

This standard has been approved as Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No..../.... .....held on / / / H , / / G

## TEHENA

### 1. SCOPE AND FIELD OF APPLICATION

This standard is concerned with Tehena as defined in Section 3 below and offered for direct consumption.

### 2. COMPLEMENTARY REFERENCES

- 2.1 GSO 9 “Labeling of prepackaged foods”.
- 2.2 GSO 1000 “Methods of sampling for prepackaged food product”.
- 2.3 GSO 21 “Hygienic Regulations for Food Plants and their Personnel”.
- 2.4 GSO 1023 “Expiration Periods for Food Products”.
- 2.5 GSO 382 “Maximum Limits for Pesticide Residues in Agricultural and Food Products – Part 1”.
- 2.6 GSO 383 “Maximum Limits for Pesticide Residues in Agricultural and Food Products – Part 2”.
- 2.7 GSO 839 “Food Packages – Part 1 – General Requirements”.
- 2.8 GSO 1016 “Microbiological Limits of Food Articles and Foodstuffs – Part I”.
- 2.9 GSO 228 “Methods of test for tehena”.
- 2.10 GSO 274 “Sesame seeds for food industries”.

### 3. DEFINITIONS

**Tehena** is a product obtained by grinding mature, roasted and husked sesame seeds of the species *Sesame indicum* L.

### 4. REQUIREMENTS

The following requirements shall be met in Tehena.

- 4.1 Sesame seeds used in processing “Tehena” shall comply with standard mentioned in item 2.10 and be safe and suitable for human consumption.
- 4.2 The product shall have a distinctive natural flavour and be free from rancidity.
- 4.3 The product colour and texture shall become homogeneous and free from agglomeration.
- 4.4 The product shall be free from extraneous and foreign matter.
- 4.5 The product shall be free from artificial flavour, filling agent, colouring and bleaching agents (i.e.: titanium dioxide).
- 4.6 It shall be prepared in accordance with good manufacturing practices as mentioned in item 2.3

- 4.7 The maximum content of moisture is 1.5%.
- 4.8 The minimum content of protein is 25%.
- 4.9 The minimum content of fat is 45%, as sesame oil only.
- 4.10 The maximum content of total ash is 3.5%.
- 4.11 The maximum content of acid insoluble ash is 0.3% (m/m).
- 4.12 The maximum content of extracted oil acidity is 1.8%, as oleic acid.
- 4.13 Contaminating heavy metals should be limited according to Table No. 1.

**Table 1**

Maximum limits of heavy metals

Arsenic	0.2 ppm
Lead	0.1 ppm
Copper	10 ppm

- 4.14 Pesticide residues shall not exceed what is stated in Gulf standard mentioned in items (2.5 and 2.6).
- 4.15 Microbiological limits shall not exceed the what stated in Gulf standard mentioned in item (2.8).

**5. PACKAGING**

Without prejudice to what is stated in Gulf standard mentioned in item (2.7), the following shall be fulfilled:

- 5.1 The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.
- 5.2 The product shall occupy not less than 90% of the water capacity of the container.

**6. SAMPLING**

Samples shall be taken according to Gulf standard mentioned in item (2.2).

**7. TESTING**

Tests shall be carried out according to Gulf standard mentioned in item (2.9).

**8. LABELLING**

Without prejudice to what is stated in Gulf standard mentioned in item (2.1), the following shall be declared on each package:

- 8.1 The name of the food shall be "Tehena".
- 8.2 Expiration period of the product according to Gulf standard mentioned in item (2.4).

**9. TRANSPORTATION AND STORAGE**

- 9.1        Transportation of Tehena shall be with appropriate means so to protect it from damage and spoilage.
- 9.2        The product shall be stored in a well-ventilated store, protected against direct heat and contamination.